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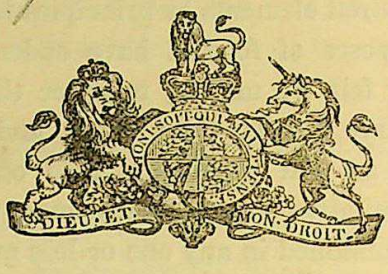

RECORDED

A.D. 1874, *5th* DECEMBER. N° 4183.

Preparation of Food.

LETTERS PATENT to William Domett Stone, M.D., of 19, Oxford Terrace, Hyde Park, in the County of Middlesex, for the Invention of "IMPROVEMENTS IN THE PREPARATION OF FOOD."

Sealed the 6th April 1875, and dated the 5th December 1874.

PROVISIONAL SPECIFICATION left by the said William Domett Stone at the Office of the Commissioners of Patents, with his Petition, on the 5th December 1874.

WILLIAM DOMETT STONE, M.D., of 19, Oxford Terrace, Hyde Park, in the County of Middlesex, do hereby declare the nature of the said Invention for "IMPROVEMENTS IN THE PREPARATION OF FOOD," to be as follows :—

Inasmuch as the human body consists of sundry elements and principles in tolerably well ascertained proportions, it becomes necessary that the food required to constantly sustain the body should be composed of all these elements in so far as practicable a like proportion. Seeing that the usual flours, meals, and preparations of the cereal grains, pulse,

or other articles of vegetable food do not any of them in themselves comprise the full required elements or principles in adequate proportions to fulfill all the purposes of food, I have endeavoured to supply the wants more generally felt by mixing together the flours and meals of wheat, barley, oats, rye, lentils, rice, maize, and other similar grains in such proportions as will produce a food offering to the elective functions of the assimilative organs many more principles of nourishment than could be contained in any one or less number of combinations of any of these. Moreover, as I find by analysis that even the best combination of vegetable food is deficient in in the proportion of calcium salts I add to the mixture of meals and flours a small quantity of calcium salts, preferably calcium carbonate.

When it is desired to preserve the mixture of meals and flours after the necessary salts have been added, to which complete food I have given the name of farina vitoe, I gently bake or dessicate the food, preferably at a low temperature, and this baking or drying may be continued for some hours. And for the purpose of reducing the trouble of continually stirring the food during its culinary preparation for eating I have found that a cooking utensil similar in its action to a common glue pot or bain marie will effect this object with great advantage.

I use the mixture of meals and flours above stated but do not confine myself to the necessity of including all or any of these, and when the constituents of any of these flours or meals fall below their full standard food value, as may happen in bad seasons or by indifferent farming, I then make up any such deficiency by the addition of such other flours or meals of the cereals or pulses as will bring up the total of constituents to equal that of all the said meals and flours when they are in their highest development. For the same reason I do not confine myself to any strict proportion of any of these flours or meals, but increase the proportions of some and reduce that of others in the mixture desired. By these means a very superior food containing all the practical elements of nutrition for the body is produced and its digestion and assimilation promoted.

The proportion of the constituents which I have found most nourishing and agreeable is as follows:—100 lbs. of farina vitoe is compound of various flours and meals so mixed as to contain albumen, glutin, and

fibrin, from 15 to 18 lbs.; starch from 45 lbs. to 55 lbs.; sugar and gum from 5 lbs. to 8 lbs.; fat from 3 lbs. to 7 lbs.; cellulose from 5 lbs. to 12 lbs., and mineral salts containing phoshates from 4 lbs. to 6 lbs.

SPECIFICATION in pursuance of the conditions of the Letters Patent, filed by the said William Domett Stone in the Great Seal Patent Office on the 5th June 1875.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, WILLIAM DOMETT STONE, M.D., of 19, Oxford Terrace, Hyde Park, in the County of Middlesex, send greeting.

WHEREAS Her most Excellent Majesty Queen Victoria, by Her Letters Patent, bearing date the Fifth day of December, in the year of our Lord One thousand eight hundred and seventy-four, in the thirty-eighth year of Her reign, did, for Herself, Her heirs and successors, give and grant unto me, the said William Domett Stone, Her special licence that I, the said William Domett Stone, my executors, administrators, and assigns, or such others as I, the said William Domett Stone, my executors, administrators, and assigns, should at any time agree with, and no others, from time to time and at all times thereafter during the term therein expressed, should and lawfully might make, use, exercise, and vend, within the United Kingdom of Great Britain and Ireland, the Channel Islands, and Isle of Man, an Invention for "IMPROVEMENTS IN THE PREPARATION OF FOOD," upon the condition (amongst others) that I, the said William Domett Stone, my executors or administrators, by an instrument in writing under my, or their, or one of their hands and seals, should particularly describe and ascertain the nature of the said Invention, and in what manner the same was to be performed, and cause the same to be filed in the Great Seal Patent Office within six calendar months next and immediately after the date of the said Letters Patent.

NOW KNOW YE, that I, the said William Domett Stone, do hereby declare the nature of my said Invention, and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

Inasmuch as the human body consists of sundry elements and

principles in tolerably well ascertained proportions, it becomes necessary that the food required to constantly sustain the body should be composed of all these elements in, as far as practicable, a like proportion. Seeing that the usual flours, meals, and preparations of the cereal grains, pulse, or other articles of vegetable food do not any of them in themselves comprise the full requisite elements or principles in adequate proportions to fulfil all the purposes of food, I have endeavoured to supply the wants more generally felt by mixing together the flours and meals of wheat, barley, oats, rye, lentils, rice, maize, and other similar grains, in such proportions as will produce a food offering to the elective functions of the assimilative organs many more principles of nourishment than could be contained in any one or less number of combinations of any of these. Moreover, as I find by analysis that even the best combination of vegetable food is deficient in the proportion of calcium salts I add to the mixture of meals and flours a small quantity of calcium salts, preferably calcium carbonate.

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I use the mixture of meals and flours above stated, but do not confine myself to the necessity of including all or any of these, and when the constituents of any of these flours or meals fall below their full standard food value, as may happen in bad seasons or by indifferent farming, I then make up any such deficiency by the addition of such other flours or meals of the cereals or pulses as will bring up the total of constituents to equal that of all the said meals and flours when they are in their highest development. For the same reason I do not confine myself to any strict proportion of any of these flours or meals, but increase the proportions of some and reduce that of others in the mixture desired. By these means a very superior food containing all the practical elements of nutrition for the body is produced, and its digestion and assimilation promoted.

Stone's Improvements in the Preparation of Food.

The proportion of the constituents which I have found most nourishing and agreeable is as follows:—100 lbs. of farina vitæ is composed of various flours and meals so mixed as to contain albumen, gluten, and fibrin, from 15 to 18 lbs.; starch from 45 lbs. to 55 lbs.; sugar and gum from 5 lbs. to 8 lbs.; fat from 3 lbs. to 7 lbs.; cellulose from 5 lbs. to 12 lbs.; and mineral salts containing phosphates from 4 lbs. to 6 lbs.

In witness whereof, I, the said William Domett Stone, have hereunto set my hand and seal, this Fifth day of June, in year of our Lord One thousand eight hundred and seventy-five.

W. DOMETT STONE, M.D. (L.S.)

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